

The Cafe

5280 AZ HWY 82
Sonoita, Arizona
520.455.5044

and
Chef Adam
Feature

Hannah's Hill Vineyard



May 29, 2016
5-8 pm

Brie

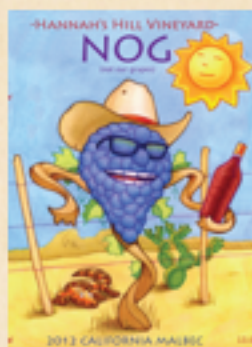


Viognier

2013
With apricot and peach aroma. Stone fruit, honey, well-balanced acidity and a subtle oak finish.

Baked Brie Topped with Pear, Mint, and Honey Drizzle.

Duck

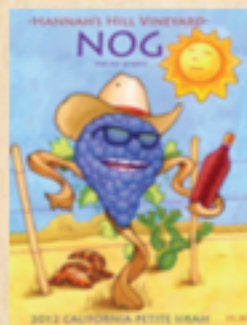


Malbec

2012 - California
Our first Malbec from our California partner vineyard provides the subtle taste of blueberries, tart cherries and the pleasant aroma of toasted oak. A medium-bodied red wine.

Pan Seared Duck Breast with Boysenberry Plum Compote.

New York Strip



Petite Sirah

2012
With a deep reddish purple color this full bodied wine has a nose that contains hints of fruit buried under oak. Black cherry, dark but not overripe fruit with an abundance of tannins rounds out this wine

Grilled Buttered New York Strip with fried Garlic and Onion Strings, served with Roasted Red Potatoes and Asparagus.

Apricots



Sandstone

2014 - ESTATE
A blend of our first Riesling harvest and Roussanne this wine showcases green apple notes with a hint of pear.

Apricots poached in Sandstone, served with Crème fraîche